

Chocolate Cakes *(makes 8)*

9 oz 68% chocolate

$\frac{3}{4}$ cup butter, diced

4 eggs

1 $\frac{1}{2}$ cups sugar

$\frac{1}{2}$ cup flour

3 Tbsp cocoa powder

3 Tbsp malt powder

1 tsp salt

1 cup heavy cream

1. In a bain marie, melt chocolate and butter together until smooth and glossy.
2. With hand held mixer, beat eggs and sugar until thick ribbons form. Transfer to stand mixer equipped with paddle.
3. Meanwhile, combine dry ingredients.
4. Pour chocolate into owl with egg mixture and mix for 1 minute, or until uniform in appearance.
5. Add dry ingredients and mix until smooth and lump free.
6. With mixer running, stream in cream and mix until smooth.
7. Grease and flour 8 fluted exoglass tart shells. Divide batter evenly between each, about 5 oz per shell.
8. Bake at 350 for 22 minutes. Allow to cool completely before handling.